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# Summary of

## State, County, and City LAWS and REGULATIONS for Marketing Poultry

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The cooperation of State, county, and city agencies in furnishing copies of their laws and regulations for marketing poultry is gratefully acknowledged.

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# SUMMARY OF STATE, COUNTY, AND CITY LAWS AND REGULATIONS FOR MARKETING POULTRY

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Poultry Division, Agricultural Marketing Service

The rapid growth of the poultry industry in recent years has been accompanied by a great number of State, county, and city laws, regulations, and ordinances affecting the entire marketing process for poultry from the farm to the consumer.

The number of States having poultry laws or regulations doubled from 21 in 1946 to 42 in 1954. Comparable changes have taken place in county and city regulations and ordinances affecting poultry marketing. These controls include such things as the requirement of licenses or permits for buying, selling, transporting, and processing poultry; and sanitation, equipment, and operating requirements for processors, handlers, and retailers.

In developing material in this report, the Agricultural Marketing Service asked officials in all 48 States to submit copies of existing laws and regulations. Similarly, officials in counties and cities that were known or reported to have such regulations were contacted. Cities and counties that may have similar regulations but are not listed were not intentionally overlooked but were omitted only because the authors did not know of the existence of their particular regulations or laws.

This bulletin summarizes the principal provisions of laws and regulations for marketing poultry in States, counties, and cities. It also compares regulations current in 1954 with those that existed in 1946, the last year that a similar compilation was made by the U. S. Department of Agriculture. The purpose of this publication is to answer the many inquiries the Department receives pertaining to new poultry laws and regulations and changes in them.

The regulations vary widely and significantly between States, counties, and cities. They range from rather mild control of the movement of live poultry to a relatively strong control of much of the marketing process.

It was felt that by presenting the data in tabular form, augmented by brief digest statements and summary comment, a ready reference list of responsibilities and requirements could be made available to handlers of live, dressed, and ready-to-cook poultry. Such a publication also would provide a guide for groups such as city councils or representatives of county or State agencies contemplating the writing, rewriting, or amending of ordinances and regulations pertaining to marketing of poultry meat. It should help to achieve desirable uniformity and improvement in the interest of orderly marketing practices, and to minimize restrictive provisions which might interfere with free and efficient trading and distribution of poultry products.

## STATE POULTRY LAWS

The extent and trend in the development of state poultry marketing laws can be best judged by noting that in 1946, 21 States had poultry laws or regulations of some sort; by 1954, the number had increased to 42. The principal requirements of laws that are considered significant in the marketing of poultry increased from 10 to 40. The total number of times that some or all of these items were found to appear in the laws in 1946 amounted to 86, whereas in 1954 the total had risen to 474.

The requirement appearing most frequently (15 States) in 1946 was the licensing of buyers, sellers, or transporters of poultry, and requiring a license or permit to process poultry (10 States). By 1954, 21 required licenses for buying, transporting,

and selling; 19 States required licenses for processing. The most significant change, however, deals with sanitation, equipment, and operating requirements. There were 31 States setting forth specific requirements in this respect in 1954. There were no comparative data for 1946. The next most frequent and significant requirements in 1954 occurred in the following order:

Providing free access to buildings and containers for inspection (25 States); prohibition of transport and sale of diseased poultry (23); prohibition of importation of diseased or dead poultry (22); requirement calling for examination of building prior to licensing or issuing a permit (18); sanitary equipment requirements for vehicles (17); requiring the use of State graders on a compulsory (5) or voluntary basis (11). There were no comparative data for any of these in 1946. The trend indicates rapid development of provisions pertaining to building facilities, sanitation, equipment, and operation, as well as an increasing recognition of the desirability of controlling the movement of diseased poultry and providing for or requiring the grading of poultry.

Although only 1 State requires inspection for wholesomeness, 10 have set up facilities to supply inspection service upon request. In 1946, only three States provided this service.

### Enforcement Agencies

Generally, the authority to enforce the poultry laws and regulations has been vested in the State departments of agriculture (29 States) or State boards of health (16). Other agencies having responsibility for carrying out State poultry laws are: State departments of weights and measures (2), livestock sanitary boards (1), State colleges (1), State food and drug departments (1), and, in one instance, the county sheriff's office. In some instances, the authority is divided between two agencies: State department of agriculture and State board of health (6); State department of agriculture and State department of weights and measures (1); State college and State board of health (1); State food and drug department and State department of agriculture (1).

### Penalties

Fines for violations are provided in the poultry laws and regulations of 32 States. They range from a fine of \$10, up to a \$5,000 fine or a year in jail, or both. Most of these States provide for a hearing and time to correct the condition before penalties are invoked. The States that do not provide fines for violations generally penalize by license revocation or refusing license renewal.

### Effectiveness of State Laws

The responsibility for seeing that State poultry laws are enforced is generally assigned to the existing staffs of the responsible agencies. Fourteen States stipulate license costs (range \$2 to \$25) to buy, sell, and transport poultry, and 11 stipulate the license costs (\$1 to \$25) to process poultry. In a few instances, provisions are made to augment operating funds by establishing a fee schedule for the added services. Generally, however, this is not done, and sometimes there is a shortage of funds needed for employment of additional enforcement personnel and an adequate technical staff. This condition causes considerable variation in the application of the requirements between States.

## COUNTY AND CITY POULTRY LAWS

The development of county and city poultry laws has been more rapid than development of State laws, but it did not start until recent years. This may be noted by a count of 13 counties and cities reporting existence of poultry laws and regulations in 1946, and 44 reporting in 1954. In addition to those reporting, 15 cities in Pennsylvania, known to have poultry laws in existence, did not furnish information for summarization; other city laws may be in existence, but information on them is lacking.

The significant requirements noted in the 1946 study were only 8 in number. In 1954, they had risen to 36. The total number of times that some or all of the important 1946 requirements appeared in all county and city poultry laws amounted to 26, whereas the important 1954 requirements appeared 548 times.

In 1946, eight counties or cities required licensing for buyers, sellers, and those who transported poultry, and a like number required licenses for processing poultry. By 1954, the counts had risen to 36 and 38, respectively.

The tables show that very little more than licensing provisions were considered in 1946, whereas in 1954 a very definite trend toward requiring adequate facilities (buildings and equipment), sanitation, and inspection of poultry had developed.

All of the 44 counties and cities in 1954 set forth sanitation, equipment, and operating requirements.

Thirty-eight required periodic inspection of premises and operations.

Thirty-seven out of 44 required examination of the plant prior to licensing.

Twenty-nine prohibited sale or transportation of diseased poultry.

Twenty-eight provided free access to buildings and containers for inspection.

Twenty-seven prohibited introduction of dead poultry into the plants; 24 required access to buildings and containers for inspection; 23 regulated the sale of poultry brought into the county or city; and 19 provided for inspection for wholesomeness (11 mandatory and 8 voluntary).

### Enforcement

In all instances, the city or county board or department of health has been designated as the agency responsible for enforcing the poultry laws and regulations.

### Penalties

Fines for noncompliance are provided for in 33 of the 44 city and county laws summarized. The penalties range from permit suspension to \$500 fine or 6 months' imprisonment, or both. Fourteen of the 33 provide for a hearing, time for correction, or appeal.

### Effectiveness of City and County Poultry Laws

Of 44 sets of poultry laws and regulations summarized, 21 set forth license fees (\$1 to \$250) to buy, sell, or transport poultry, and 38 set forth license fees (\$1 to \$250) to process poultry. In most instances where plant inspections or inspection of poultry for wholesomeness is provided or required, fees are charged, to meet the cost of the service. This is generally instrumental in providing funds for enforcement and specialized technical personnel necessary for effective administration of such laws.

## SIMILARITIES AND DIFFERENCES BETWEEN STATE AND CITY-COUNTY POULTRY LAWS AND REGULATIONS

State, county, and city poultry laws are similar in respect to the general direction they have taken; namely, a trend toward requiring similar minimums in facilities, equipment, sanitation, and operation of poultry processing plants<sup>1</sup>; the restrictions on

<sup>1</sup> The facility requirements are frequently patterned after the USDA regulations. In instances where inspection is required, USDA service is accepted in lieu of local service but is generally referred to as an equivalent service.

shipment, handling, or sale of diseased poultry; the requirement of licenses to buy, sell, transport, and process poultry; penalties for law violation after hearing, or after allowance of time to correct conditions.

They are unlike with respect to date of origin. A number of the State laws date back many years, whereas most city and county laws are of comparatively recent date. Some State poultry laws were originally set up to regulate a smaller industry that has recently grown rapidly and has revolutionized its production, transportation, processing, and marketing operations. This accounts for important differences between some State law requirements. City and county laws, on the other hand, are generally of more recent date and, consequently, are geared to cope more effectively with today's industry problems.

City and county laws generally require higher license fees and usually include schedules of fees that help supply funds to pay for required plant inspection, post mortem inspection of poultry, and general enforcement.

Most States depend almost entirely upon appropriated funds to carry out the mandate of their laws. Frequently new or additional enforcement duties (for new or amended laws) must be carried out without additional personnel by an enforcement staff that is already overloaded with other duties. This could frequently result in inadequate enforcement.

More of the city and county laws than of State laws require inspection of the product at the retail level, thereby providing a closer control on the wholesomeness of the finished product. On the other hand, State laws have tended to increase more rapidly their requirements or provisions for the grading for quality.

Cities and counties generally have delegated the enforcement of their poultry laws to the local boards of health, whereas the responsible State agency may be one or two of a number of agencies such as State departments of agriculture, State boards of health, sanitary livestock commissions, or State departments of weights and measures.

State laws exempt producers of poultry from the requirements of the laws if they transport, process, or sell poultry they raise. This type of exemption is provided for only infrequently in city and county laws.

## DIGEST OF TABLES

Table 1. -- This table shows the origin of the data pertaining to State poultry laws and regulations summarized in tables 2 and 3. It briefly explains the coverage of the laws and regulations listed, their effective dates, the agencies responsible for carrying them out, the penalties if any, and the usual legal procedures in dealing with non-compliance.

The complete text of the laws or regulations cited can be obtained from the responsible agencies.

Table 2. -- This is a check sheet of important provisions of State poultry laws and regulations. Wherever possible, it compares 1946 and 1954 laws. Columns (1) through (17) deal with buying, selling, and transportation requirements, columns (18) through (28) deal with processing requirements, columns (29) through (35) cover retail merchandising requirements, and the remainder pertain to standards and grades.

Table 3. -- This table summarizes the information checked in table 2, by showing the total number of States affected by like requirements listed for 1954, and comparing the number with like provisions in existence in 1946.



Table 4. -- This table shows the origin of the data pertaining to city and county poultry laws and regulations summarized in tables 5 and 6. It briefly explains the coverage of the poultry laws and regulations in effect in 1954, their effective dates, the agencies responsible for carrying them out, the penalties and usual legal procedures in cases of violations.

The complete text of the laws or regulations cited can generally be obtained from the responsible agencies.

Table 5. -- This is a check sheet of the key requirements of city and county laws or regulations. It is set up along the same lines used for States. Wherever possible, it compares the laws and regulations existing in 1954 with those existing in 1946. Columns (1) through (16) deal with buying, selling, and transportation requirements, columns (17) through (27) deal with processing requirements, columns (28) through (35) deal with merchandising, and the last column pertains to standards and grades.

Table 6. -- A comparison of totals of like requirements in city and county poultry laws and regulations as compared with like requirements in existence in 1946.

**SUMMARY OF STATE LAWS AND REGULATIONS ON MARKETING POULTRY BY REGIONS**

TABLE 1.—Composite summary of general data pertinent to State laws and regulations, or to those parts of State laws or regulations that apply specifically to poultry marketing.

State by region	Source or authority for information on State laws or regulations <sup>1</sup>	General coverage of laws or regulations	Effective dates of laws or regulations	State agency responsible for enforcement of laws and regulations <sup>2</sup>	Penalty for first violation	Compliance procedure
North Atlantic Region						
Connecticut	1. Bulletin #111, "The Licensing of Slaughter Houses and the Inspection of Meat and Meat Products." 2. Bulletin #106, "Live Poultry." (Chapter 138, Section 3075 of the 1949 General Statutes, as amended, by Sections 322a of the 1949 Supplement and Department Regulations 138-4-1 to 138-4-10.)	1. Requires licensing, inspection, certain equipment, and specific sanitation practices for meat and poultry slaughter houses. 2. Requires the licensing and bonding of persons buying, selling, and transporting live poultry.	1. Oct. 1, 1949 2. Mar. 1, 1950	1. Dept. of Farms & Markets 2. Dept. of Farms & Markets	1. Not over \$250 fine for first violation, or 1 year in prison, or both. 2. Not less than \$100 nor more than \$200.	1. Hearing 2. Hearing
Maine	1. "Maine Food Laws," Chapter 27, Revised Statutes 1944, as amended, 1953. 2. "Provisions Relating to Transportation of Poultry," R. S. 1944, "Provisions Relating to Poultry," R. S. C. 27, 1953. 3. Mimeographed requirements for eviscerating and canning plants.	1. Requires condemnation or destruction of unsound or unwholesome poultry. 2. Requires licensing of persons buying, selling, or transporting of live poultry. 3. Requires licensing and defines sanitation, equipment, and operation requirements.	1. 1953 2. 1953	Dept. of Agri.	1. Not more than \$100 fine. 2. Not less than \$50 nor more than \$100 fine.	1. Hearing 2. Hearing
Massachusetts	1. Publication #135 (revised), "The Massachusetts Poultryman's Handbook," 1952. 2. "Regulations Relative To Poultry Slaughterhouses Made Under the Provisions of Chapter 82, Section 197A, as amended by Chapter 679 of the Acts of 1945." (Halseogrouped)	1. Requires licensing of dealers and slaughterhouses, selling by weight, regulation of retail selling, and permits establishing standards and grades. 2. Requires examination of processing plant prior to licensing and sets forth sanitation, equipment, and operational requirements for such plants.	1. Various Acts from Apr. 18, 1927 to Apr. 24, 1951. 2. Aug. 6, 1946	1. Dept. of Agri. and Dept. of Pub. Health 2. Dept. of Public Health	1. From \$5 to \$500 in fines or 6 mos. in prison, or both. 2. License revocation.	1. Hearing and time to correct conditions 2. Time to correct condition
New Hampshire	1. Revised Laws, Chapter 190 as amended by Laws, 1953, Chapter 714, "Purchase, Sale, and Transportation of Poultry," "Rules and Regulations Relating to the Buying and Selling of Live Poultry in New Hampshire," Revised Apr. 1, 1953. 2. "New Hampshire Specifications For Dressed Poultry and Ready-to-Cook Poultry."	1. Requires licensing of all persons buying or selling live poultry. 2. Defines kinds, classes, standards, and grades for processed poultry.	1. Apr. 1, 1953 2. July 1, 1950	Dept. of Agri.	1. Not over \$100 or over 6 mos. in prison, or both.	1. Hearing
New Jersey	1. Department of Weights and Measures, Chapter 248, N. J. Public Law, 1942. 2. Law prohibiting importation of diseased or dead poultry into New Jersey. 3. "Rules and Regulations Governing the Application of New Jersey Grades for Live Poultry."	1. Regulates buying or receiving poultry and requires dealers or brokers to have license. 2. Prohibits diseased or dead poultry from being transported into the State. 3. Defines classes, standards, and grades for live poultry.	1. May 23, 1942 2. 1925	1. Dept. of Weights & Measures. 2. Dept. of Agri. 3. Dept. of Agri.	1. Not less than \$25 nor more than \$50 fine. 2. Not less than \$100 nor more than \$200.	1. Hearing
New York	1. Bulletin 372, "Agriculture and Markets Law," 1950. (Chapter 49 of the Laws of 1922, with amendments.) 2. Supplement to Bulletin 372, "Amendments to Agriculture and Markets Law and Co-operative Corporations Law 1951, 1952, and 1953." 3. Circular 643, "Relating to Licensing of Slaughterhouses with Rules and Regulations." Reprinted Jan. 1952. Article 5-A of Agriculture and Markets Law.	1. Requires licensing of slaughterhouses and the receiving and inspection of live poultry in N. Y. City at the designated central live poultry terminal. Permits establishment of standards, grades, and regulations. 2. Increases the cost of license fee for slaughterhouses. 3. Requires licensing of slaughterhouses and defines certain sanitation, equipment, and operation requirements.	1. 1941 2. 1953 3. 1951	Dept. of Agri. & Markets	1. From a min. of \$25 to a maximum of \$200 fine.	1. Hearing

Pennsylvania	<ol style="list-style-type: none"> <li>"Fresh Meat, Poultry, Game, and Fish Law." (Act of March 28, 1905, No. 46, Public Law 64, ss amended.)</li> <li>Form AAI-35s Rev. 2. "Meat Hygiene Laws." (Act of May 28, 1915, Public Law 567, ss amended 1917-1931-1939-1945.)</li> </ol>	<ol style="list-style-type: none"> <li>Prohibits selling, shipping, or having in possession as fresh any poultry possessing a preservative or coloring matter.</li> <li>Requires and requires licensing of manufacture, preparation, handling, storage, sale, transportation, and possession of meat products, including poultry.</li> </ol>	<ol style="list-style-type: none"> <li>Apr. 18, 1949</li> <li>1945</li> </ol>	Dept. of Agri.	<ol style="list-style-type: none"> <li>Not over \$50 fine or over 30 days in jail.</li> <li>Not less than \$50 nor more than \$100 and costs, or not more than 30 days in jail.</li> </ol>	<ol style="list-style-type: none"> <li>2. Time to correct condition</li> </ol>
Rhode Island	"An Act Relating To The Sale and Transportation Of Live Poultry." (Chapter 1792, Public Laws, 1946.)	Requires license to buy, sell, or transport live poultry.	Apr. 25, 1946	Dept. of Agri. & Conservation	Not over \$100	Hearing
Vermont	"Licensing Of Live Poultry Dealers." (Vermont Statutes, Revision of 1947, Chapter 231, Part F. (4862-4873).)	Requires license to buy or sell live poultry.	1947	Dept. of Agri.	Not over \$200 fine, or not over 6 mos. in prison, or both.	Hearing
East North Central Region Illinois	Illinois State Statutes.	Requires the licensing of all dealers and traders of live market poultry.		Dept. of Agri.		
Indians	<ol style="list-style-type: none"> <li>1951 Acts, State of Indiana, Chapter 80.</li> <li>"Regulation HFD 20."</li> </ol>	<ol style="list-style-type: none"> <li>Requires license for poultry dealers.</li> <li>Provides sanitary equipment and operational requirements for processing plants.</li> </ol>	<ol style="list-style-type: none"> <li>1951</li> <li>Feb. 23, 1950</li> </ol>	Board of Health	1. \$200 for first offense.	
Michigan	<ol style="list-style-type: none"> <li>Public Act 211--1893.</li> <li>Public Act 193--1895.</li> <li>Public Act 91--1915</li> <li>Public Act 344--1917.</li> <li>Public Act 328, Section 33--1931.</li> <li>Michigan Department of Agriculture Regulation 519.</li> </ol>	<ol style="list-style-type: none"> <li>Provides for free access to buildings for inspection.</li> <li>Prohibits sale of diseased poultry.</li> <li>Authorizes establishment of studs. &amp; grades.</li> <li>Requires sanitary equipment for vehicles.</li> <li>Prohibits misleading advertisements.</li> <li>Provides sanitary operating requirements for processing plants.</li> </ol>	<ol style="list-style-type: none"> <li>1893</li> <li>1895</li> <li>1915</li> <li>1917</li> <li>1931</li> </ol>	Dept. of Agri.		
Wisconsin	<ol style="list-style-type: none"> <li>Wisconsin Statutes, Section 175.12. "Poultry and Egg Dealer's License."</li> <li>Wisconsin Statutes, Section 175.10. "Poultry Dealing Regulations."</li> <li>Wisconsin Statutes, Chapter 97, Sections 97.06, 97.25, 97.55, and 97.60.</li> </ol>	<ol style="list-style-type: none"> <li>Requires license and bond for wholesale dealers in poultry and poultry products.</li> <li>Requires any poultry dealer to register annually.</li> <li>License required.</li> </ol>	<ol style="list-style-type: none"> <li>Dec. 1951</li> </ol>	Dept. of Agri.	<ol style="list-style-type: none"> <li>Not more than \$10 or over 6 mos. in prison, or both.</li> <li>From \$10-\$100 fine for dealers; not more than 30 days in jail for persons selling to a dealer who gives false name and address.</li> <li>Not less than \$50 nor more than \$500.</li> </ol>	
West North Central Region Iowa	Bulletin No. 234R "Egg, Poultry, and Cold Storage Laws and Regulations," 1951.	Requires poultry dealers, who buy market poultry from producers, to have a license.	1951	Dept. of Agri.	Not less than \$10 nor more than \$100 or imprisonment for not over 30 days.	
Kansas	"The Kansas Meat and Poultry Inspection Law and Regulations."	Prohibits the sale of diseased poultry. Requires adherence to sanitary requirements for processing plants, and defines requirements for poultry inspection service.	July 1, 1945	Board of Health	Not more than \$1,000 fine, or imprisonment for not more than 6 mos., or both.	

See footnotes at end of table.

TABLE 1.—Composite summary of general data pertinent to State laws and regulations, or to those parts of State laws or regulations that apply specifically to poultry marketing.—Continued

State by region	Source or authority for information on State laws or regulations <sup>1</sup>	General coverage of laws or regulations	Effective dates of laws or regulations	State agency responsible for enforcement of laws and regulations <sup>2</sup>	Penalty for first violation	Compliance procedure
West North Central Region—Continued						
Missouri	Food and Drug Laws Governing Sanitation in Missouri.	Sanitation in establishments preparing food products.		Division of Health	Not less than \$10 nor more than \$100 or 30 days in jail or both.	
Nebraska	No authority cited.	Inspection for wholesomeness.	Oct. 1953	Dept. of Agri.—Bureau of Animal Ind.		
North Dakota	North Dakota Poultry Improvement Board and Livestock Sanitary Board.	Requires compliance to U. S. D. A. regulations as concerns facilities, operations, and inspection.	Aug. 13, 1954	Livestock Sanitary Board		
South Atlantic Region						
Delaware	1. Revised Code of 1953, Chapter 65, Title 3, Sections 6501 to 6512, relating to regulation and sale of live poultry. 2. Chapter 37, "Poultry Processing." 3. "Standards of Sanitation and Facilities for Poultry Processing Plants." Rules and Regulations. July 1949.	1. Provides for regulation and sale of live poultry in Delaware. 2. Requires the licensing of any person, firm, or corporation dressing or eviscerating poultry. 3. Provides standards of sanitation and facilities in poultry processing plants.	1. Nov. 1949 2. Jun. 30, 1949 3. July 1949	1. Board of Agri. 3. Board of Health.	1. \$5,000 fine, or 1 year in jail, or both. 2. Not less than \$100 nor more than \$500.	1. Hearing and time to correct condition
Florida	"Florida Poultry Law With Rules and Regulations." (Fourth Edition.) September 1, 1953.	Provides for labeling or tagging slaughtered fowl offered for sale or to be sold; certification of dealers; establishment and promulgation of grades, standards, and regulations; inspection of establishments; prohibits sale of unsound fowl.	Nov. 20, 1952	Dept. of Agri.	Not more than 90 days imprisonment or not less than \$50 nor more than \$200 fine.	Hearing
Georgia	"Sanitary Rules and Regulations Governing Poultry Dressing, Eviscerating, and Packing Plants."	Sanitary, facility, equipment, and operational requirements.	Mar. 30, 1953	Dept. of Agri.		
Maryland	1. "Maryland Poultry Sale and Transportation Law." Article 49, Sections 181 to 186, inclusive, of 1951, edition of Annotated Code of Maryland; Sub-Title, "Poultry," and Rules and Regulations as authorized by this law. 2. Maryland Heights and Measures Law, Article 97, Section 24 of 1951 edition of Annotated Code of Maryland.	1. Requires licensing of persons who buy, sell, or deal in poultry. 2. Poultry meat to be sold by weight, except if consumed on premises.	1. 1951 2. 1951	Dept. of Markets Dept. of Health.	1. Not more than \$100 2. Not less than \$100 nor more than \$250.	1. Hearing
North Carolina	"Laws, Rules, and Regulations Governing the Sanitation of Abattoirs—Meat Markets, Frozen Food Lockers, and Poultry Processing Plants." 1948	Sets forth sanitation, equipment, and operational requirements for poultry processing plants.	May 5, 1948	Board of Health		
South Carolina	1. "South Carolina Code of Laws," 1952. 2. Regulations of Clemson Agricultural College. 3. "Rules and Regulations Governing the Sanitation of Poultry Processing Plants."	1. Requires the making of investigations to promote and improve the marketing of poultry. Prevents city or town councils from charging a license fee to anyone except butchers. 2. Prohibits importation of diseased poultry without prior approval of State Veterinarian. 3. Requires permit to build or operate processing plant. Sets forth sanitation, equipment, and operational requirements for processing plants.	1. 1952	1. Clemson Agri. College 2. Clemson Agri. College 3. Board of Health		3. Time to correct condition and right of appeal

Virginia	1. Virginia Food Laws, Articles 2, 3, and 4. 2. Slaughter House Laws and Regulations Sections 1221 and 1222 of Code of Virginia.	1. Prohibits sale of unfit food, misbranding, and sets forth penalties. 2. Requires commercial dressing establishments to obtain license.	2. 1947	Dept. of Agri. & Immigration.	1. Misdemeanor. 2. Not less than \$25 nor more than \$500.
West Virginia	1. Code of West Virginia, Chapter 16, Article 7, Sections 7, 8, and 9. 2. "Regulations Pertaining To The Sanitary Operation of Meat and Poultry Establishments."	1. Prohibits selling meats, including poultry, containing preservatives or artificial coloring. 2. Requires sanitation, maintenance, and operation requirements of establishments where animals or poultry are slaughtered or processed.	1. 1946 2. Nov. 1, 1941	1. Dept. of Health 2. Dept. of Agri.	1. Not over \$100 and all costs; or imprisoned not less than 60 days nor more than 90 days, or both.
South Central Region	"Regulations Governing Processing Plants, Slaughter Houses and Locker Plants."	Requires certain construction, equipment, operation, and sanitary practices in poultry processing plants.	Jan. 13, 1954	Board of Health	Not less than \$5 and not more than \$100.
Alabama	"Rules and Regulations Pertaining To Poultry and Rabbit Dressing Plants." Promulgated under authority of Acts 1913 #96, Statutes of 1947, Paragraph 82-110.	Sets forth sanitation, equipment, and operation requirements.		Board of Health	
Arkansas	Chapter 257, Kentucky Statutes.	Prohibits sale of adulterated food.		Dept. of Health	Fined not more than \$100, or less than \$10, or 50 days in prison or both.
Kentucky	1. Regulations pertaining to meat and meat products. Adopted January 12, 1945 under Authority of Act 142 of 1936, as amended. 2. Reprint from Sanitary Code, Chapter XIX, "Slaughter Houses, Meat Packing Plants, and Sausage Kitchens." 3. Regulations governing the grading of poultry and edible products thereof, and specifications for grades and classes with respect thereto.	1. All meat and meat products subject to inspection. 2. Requires permit to process. Sets forth sanitation, equipment, and operation requirements. 3. Provides for sanitary requirements in processing plants, specifications for classes grades of poultry.	1. Jan. 12, 1945 2. Apr. 27, 1945 3. Nov. 19, 1952	1. Board of Health 2. Board of Health 3. Dept. of Agri. and Immigration.	2. Time to correct condition
Louisiana	1. Enrolled Senate Bill No. 100, "An Act Relating to Food." 2. Oklahoma State Board of Agriculture under laws of State of Oklahoma.	1. Requires condemning or destroying any poultry in any room, vehicles, or other structure that is unsound, poisonous, or adulterated. 2. Provides poultry grading service.	1. July 1, 1949	1. Dept. of Health	1. 30 days in jail, \$100 fine, or both.
Oklahoma	1. Tennessee Food, Drug, and Cosmetic Act. 2. "Regulations Pertaining To The Sanitation of Poultry Dressing and Eviscerating Plants."	1. Prohibits movement or sale of unsound or decomposed poultry. 2. Sets forth sanitation, equipment, and operational requirements.	1941	1. Div. of Foods, Drugs, and Dairies. 2. Dept. of Agri.	1. Warning 2. Not more than 30 days in jail or more than \$50 fine, or both.
Tennessee	Rules applicable to handling and dressing of poultry (pursuant to articles 4466 and 4466A, R. C. S. Texas).	Requires approval of processing plants and sets forth sanitation, equipment, and operational requirements.	Dec. 15, 1944	Dept. of Health	
Texas	"Sale of Poultry" (Sections 76-120). 1941.	Requires sale of poultry by weight.	June 15, 1941	Dept. of Wts. & Measures.	
Western Region					
Arizona					

See footnotes at end of table.

TABLE 1.--Composite summary of general data pertinent to State laws and regulations, or to those parts of State laws and regulations that apply specifically to poultry marketing--Continued

State by region	Source or authority for information on State laws or regulations <sup>1</sup>	General coverage of laws or regulations	Effective dates of laws or regulations	State agency responsible for enforcement of laws and regulations <sup>2</sup>	Penalty for first violation	Compliance procedure
Western Region-- Continued						
Colorado	1. House Bill No. 265 and regulations relating to identification and grading of dressed poultry. 2. "Sanitary Standards For Slaughtering and Processing of Poultry and Rabbits."	1. Requires all dressed poultry sold, offered for sale, or processed to be identified as to grade and place of processing. Defines specifications for grades. 2. Provides requirements for sanitation, equipment, and operation in processing plants.	1. 1951 2. April 1951	Dept. of Agri.	1. Not over \$500 or imprisonment for not over 90 days, or both.	
Montana	Revised Code, 1947, Standards and Grades for Montana-3-1403.	Requires continuous official inspection in order to apply grade label.	1947	Commissioner of Agri.	Not less than \$10 or more than \$500 fine.	
Nevada	1. An Act from Nevada Compiled Laws, 1929. (Section 5169-7174.) 2. An Act from Nevada Compiled Laws, 1929. (Section 5306-5312.)	1. Requires dealers to have permits to haul poultry at night. 2. Prohibits importing or selling diseased poultry.	1. 1929 2. 1895	1. County Sheriffs	1. Not over \$500 or by imprisonment for not over 6 months, or both. 2. Not over \$500 or less than \$20, or by imprisonment for not over 6 mos., or less than 20 days.	
New Mexico	Regulations Governing the Sanitation of Foods and Food Handling Establishments.	Requires sanitary practices and facilities in packing plants.	June 25, 1942	Bureau of Pub. Health.	Not less than \$20 nor more than \$100 or 20 days in jail or more than 90 days in jail, or both.	
Oregon	1. "Regulations Relating to The Construction and Sanitation of Establishments Slaughtering and Processing Poultry." 2. Pamphlet No. 33--The Laws of Oregon relating to Oregon Food Act.	1. Sets forth operation, sanitation, equipment, and facility requirements for processing poultry. 2. Prohibits sale of adulterated or misbranded food.	1. Feb. 1, 1954 2. 1941	Dept. of Agri. Dept. of Agri.	2. Not more than 6 mos. in jail or not more than \$500 fine.	Written notice
Utah	"Food and Drug Laws, Regulations and Standards," 1947.	Establishes sanitary requirements for slaughter house and poultry dressing plants, and regulations governing the inspection, identification, advertising, and sale of below grade turkeys.	1953	Dept. of Agri.	A misdemeanor.	
Washington	Order No. 609, "Rules and Regulations Relating to Poultry and Rabbit Killing Establishments."	Sets forth sanitation, equipment, and facility requirements in processing poultry.	Sept. 7, 1951	Dept. of Agri.		
Wyoming	"Laws, Rules, and Regulations Governing Slaughtering and Meat Processing."	Requires labeling, license for peddling fresh meat and poultry and sanitary conditions in slaughterhouses.	April 4, 1952	Dept. of Agri.	Not less than \$25 nor more than \$100, or imprisonment for not over 30 days.	Hearing

<sup>1</sup> These publications on State laws and regulations are not available from the U. S. Department of Agriculture.

<sup>2</sup> The departments of agriculture referred to in this column are State agencies and should not be construed as meaning the U. S. Department of Agriculture.

TABLE 2.—Composite summary of important requirements in State laws and regulations, or in those parts of State laws and regulations which apply specifically to poultry marketing, 1946 and 1954.

State by region	Pertaining to buying, selling and transportation																		
	Dealer's license (1)	Peddler's license (2)	Cost of dealer's license (3)	Surety bond required (4)	Certification or license carried (5)	Proof of ownership carried in transit (6)	Sanitation requirements for vehicles (7)	Prohibits sale or transportation of diseased poultry (8)	Prohibits importation of diseased or dead poultry (9)	Regulates imported poultry (10)	Require records (11)	Records open for inspection (12)	Business day limited (13)	Sale by weight required (14)	Prohibits sale of poultry not properly dressed (15)	Access to bldgs. & containers for inspection (16)	Inspection prior to delivery or sale (17)		
North Atlantic Region	1954	1954	1954	1954	1954	1954	1954	1954	1954	1954	1954	1954	1954	1954	1954	1954	1954	1946	
Connecticut	X	X	\$2	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Maine	X	X	2	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Massachusetts	X	X	2	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
New Hampshire	X	X	2	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
New Jersey	X	X	2-10	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
New York	X	X	2-10	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Pennsylvania	X	X	10	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Rhode Island	X	X	2	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Vermont	X	X	2	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
East North Central Region	X	X	2	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Illinois	X	X	2	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Indiana	X	X	2	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Michigan	X	X	2	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Wisconsin	X	X	2	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
West North Central Region	X	X	1	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Iowa	X	X	1	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Kansas	X	X	1	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Missouri	X	X	1	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Nebraska	X	X	1	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
North Dakota	X	X	1	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
South Atlantic Region	X	X	25	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Delaware	X	X	25	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Florida	X	X	25	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Georgia	X	X	25	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Maryland	X	X	2	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
North Carolina	X	X	2	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
South Carolina	X	X	2	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Virginia	X	X	2	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
West Virginia	X	X	10	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
South Central Region	X	X	25	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Alabama	X	X	25	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Arkansas	X	X	25	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Kentucky	X	X	25	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Louisiana	X	X	25	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Oklahoma	X	X	25	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Tennessee	X	X	25	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Texas	X	X	25	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Western Region	X	X	25	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Arizona	X	X	25	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Colorado	X	X	25	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Montana	X	X	25	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Nevada	X	X	25	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
New Mexico	X	X	25	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Oregon	X	X	25	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Utah	X	X	25	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Washington	X	X	25	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946
Wyoming	X	X	25	X	X	X	X	X	X	X	X	X	X	X	X	X	X	X	1946

1 North Carolina—Permits from Health Department at no charge.

TABLE 2.—Composite summary of important requirements in State laws and regulations, or in those parts of State laws and regulations which apply specifically to poultry marketing, 1946 and 1954.—Continued

State by region	Pertaining to processing										
	(18)	(19)	(20)	(21)	(22)	(23)	(24)	(25)	(26)	(27)	(28)
<b>North Atlantic Region</b>											
Connecticut	1954	1954	1954	1954	1954	1954	1954	1954	1954	1954	1954
Delaware	X	\$5	X	X	X	X	X	X	X	X	X
District of Columbia	X	1-10	X	X	X	X	X	X	X	X	X
Florida	X		X	X	X	X	X	X	X	X	X
Georgia	X	5	X	X	X	X	X	X	X	X	X
Illinois	X	10	X	X	X	X	X	X	X	X	X
Indiana	X		X	X	X	X	X	X	X	X	X
Iowa	X		X	X	X	X	X	X	X	X	X
Kansas	X		X	X	X	X	X	X	X	X	X
Kentucky	X		X	X	X	X	X	X	X	X	X
Louisiana	X		X	X	X	X	X	X	X	X	X
Maryland	X		X	X	X	X	X	X	X	X	X
Massachusetts	X		X	X	X	X	X	X	X	X	X
Michigan	X		X	X	X	X	X	X	X	X	X
Minnesota	X		X	X	X	X	X	X	X	X	X
Missouri	X		X	X	X	X	X	X	X	X	X
Montana	X		X	X	X	X	X	X	X	X	X
Nebraska	X		X	X	X	X	X	X	X	X	X
Nevada	X		X	X	X	X	X	X	X	X	X
New Hampshire	X		X	X	X	X	X	X	X	X	X
New Jersey	X		X	X	X	X	X	X	X	X	X
New York	X		X	X	X	X	X	X	X	X	X
North Carolina	X		X	X	X	X	X	X	X	X	X
North Dakota	X		X	X	X	X	X	X	X	X	X
Ohio	X		X	X	X	X	X	X	X	X	X
Oklahoma	X		X	X	X	X	X	X	X	X	X
Oregon	X		X	X	X	X	X	X	X	X	X
Pennsylvania	X		X	X	X	X	X	X	X	X	X
Rhode Island	X		X	X	X	X	X	X	X	X	X
Tennessee	X		X	X	X	X	X	X	X	X	X
Texas	X		X	X	X	X	X	X	X	X	X
Utah	X		X	X	X	X	X	X	X	X	X
Vermont	X		X	X	X	X	X	X	X	X	X
Virginia	X		X	X	X	X	X	X	X	X	X
Washington	X		X	X	X	X	X	X	X	X	X
West Virginia	X		X	X	X	X	X	X	X	X	X
Wisconsin	X		X	X	X	X	X	X	X	X	X
Wyoming	X		X	X	X	X	X	X	X	X	X
<b>East North Central Region</b>											
Illinois	X	2	X	X	X	X	X	X	X	X	X
Indiana	X		X	X	X	X	X	X	X	X	X
Michigan	X		X	X	X	X	X	X	X	X	X
Minnesota	X	1-25	X	X	X	X	X	X	X	X	X
Wisconsin	X		X	X	X	X	X	X	X	X	X
<b>West North Central Region</b>											
Iowa	X	5-10	X	X	X	X	X	X	X	X	X
Kansas	X		X	X	X	X	X	X	X	X	X
Missouri	X		X	X	X	X	X	X	X	X	X
Nebraska	X		X	X	X	X	X	X	X	X	X
North Dakota	X	(2)	X	X	X	X	X	X	X	X	X
<b>South Atlantic Region</b>											
Alabama	X	5	X	X	X	X	X	X	X	X	X
Florida	X		X	X	X	X	X	X	X	X	X
Georgia	X		X	X	X	X	X	X	X	X	X
South Carolina	X	2	X	X	X	X	X	X	X	X	X
North Carolina	X		X	X	X	X	X	X	X	X	X
South Carolina	X		X	X	X	X	X	X	X	X	X
Virginia	X		X	X	X	X	X	X	X	X	X
West Virginia	X		X	X	X	X	X	X	X	X	X
<b>South Central Region</b>											
Alabama	X		X	X	X	X	X	X	X	X	X
Arkansas	X		X	X	X	X	X	X	X	X	X
Kentucky	X		X	X	X	X	X	X	X	X	X
Louisiana	X		X	X	X	X	X	X	X	X	X
Oklahoma	X		X	X	X	X	X	X	X	X	X
Tennessee	X		X	X	X	X	X	X	X	X	X
Texas	X		X	X	X	X	X	X	X	X	X
<b>Eastern Region</b>											
Arizona	X		X	X	X	X	X	X	X	X	X
Colorado	X		X	X	X	X	X	X	X	X	X
Montana	X		X	X	X	X	X	X	X	X	X
Nevada	X		X	X	X	X	X	X	X	X	X
New Mexico	X		X	X	X	X	X	X	X	X	X
Oregon	X	10	X	X	X	X	X	X	X	X	X
Utah	X		X	X	X	X	X	X	X	X	X
Washington	X		X	X	X	X	X	X	X	X	X
Wyoming	X		X	X	X	X	X	X	X	X	X

1 North Carolina—Permits from Health Department at no charge.

2 Must pay cost of survey.

3 Inspection not made on all birds.

4 Out-of-State plants must forward to Colorado a certificate of sanitary approval of their plant from the U. S. Department of Agriculture, State, county, or city.



TABLE 2.—Composite summary of important requirements in State laws and regulations, or in those parts of State laws and regulations which apply specifically to poultry marketing, 1946 and 1954.—Continued

State by region	Pertaining to retail merchandising						Pertaining to standards and grades					
	Compulsory inspection of stores (29)	Access to buildings for inspection (30)	Misleading advertisements prohibited (31)	Sale by weight required (32)	Certain methods of handling poultry (33)	Records required (34)	Records open for inspection (35)	State Dept. of Agr. authorized to establish and maintain standards and grades (36)		State Standards and Grades (37)		Grade designations in States (38)
								1954	1946	1954	1954	
<b>North Atlantic Region</b>												
Connecticut	X	X					X	X	X	X	X	1954
Maine		X	X	X	X	X	X	X	X	X	X	X
Massachusetts		X	X	X	X	X	X	X	X	X	X	X
New Hampshire												X
New Jersey			X	X	X	X	X	X	X	X	X	X
New York			X	X	X	X	X	X	X	X	X	X
Pennsylvania	X	X	X	X	X	X	X	X	X	X	X	X
Rhode Island												X
Vermont												X
<b>East North Central Region</b>												
Illinois		X	X	X				X	X			X
Indiana		X	X	X				X	X			X
Michigan		X	X	X				X	X			X
Wisconsin		X	X	X				X	X			X
<b>West North Central Region</b>												
Iowa												
Missouri		X						X	X			
Nebraska												
North Dakota												
<b>South Atlantic Region</b>												
Delaware	X	X	X	X				X	X	X	X	
Florida	X	X	X	X				X	X	X	X	
Georgia	X	X	X	X				X	X	X	X	
Maryland	X	X	X	X				X	X	X	X	
North Carolina	X	X	X	X				X	X	X	X	
South Carolina	X	X	X	X				X	X	X	X	
Virginia	X	X	X	X				X	X	X	X	
West Virginia	X	X	X	X				X	X	X	X	
<b>South Central Region</b>												
Alabama												
Arkansas		X										
Kentucky	X	X	X	X				X	X	X	X	
Louisiana		X	X	X				X	X	X	X	
Oklahoma		X	X	X				X	X	X	X	
Tennessee		X	X	X				X	X	X	X	
Texas		X	X	X				X	X	X	X	
<b>Western Region</b>												
Arizona												
California		X	X	X				X	X	X	X	
Colorado		X	X	X				X	X	X	X	
Montana		X	X	X				X	X	X	X	
Nevada		X	X	X				X	X	X	X	
New Mexico		X	X	X				X	X	X	X	
Oregon		X	X	X				X	X	X	X	
Utah		X	X	X				X	X	X	X	
Washington	X	X	X	X				X	X	X	X	
Wyoming		X	X	X				X	X	X	X	

<sup>1</sup> North Carolina—Permits from Health Department at no charge.

TABLE 3.—Summary of principal provisions in State poultry marketing laws and regulations, 1946 and 1954, listed in table 2.

Requirement	States having requirements as of	
	1946	1954
	Number	Number
Pertaining to buying, selling, and transportation		
Dealer's license-----	15	21
Peddler's license-----	*	2
Number stipulating cost of license-----	12	14
Surety bond required-----	*	4
Certificate, license, or bond carried-----	*	9
Proof of ownership carried in transit-----	11	11
Sanitation requirements for vehicles-----	*	17
Prohibits sale or transportation of diseased poultry-----	*	23
Prohibits importation of diseased or dead poultry-----	*	22
Regulates imported poultry-----	8	14
Require records-----	*	13
Records open for inspection-----	*	15
Business day limited-----	3	6
Sales by weight required-----	7	7
Prohibits sale of poultry not properly dressed-----	*	2
Access to buildings and containers for inspection-----	*	20
Inspection prior to delivery or sale-----	2	2
Pertaining to processing		
License or permit to process-----	10	19
Number stipulating cost of license-----	*	11
Plant approval required-----	*	18
Sanitation, equipment, and operating requirements-----	*	31
Excess soaking prohibited-----	*	3
Records open for inspection-----	*	14
Access to buildings and containers for inspection-----	*	25
Ante-or post-mortem inspections required-----	*	1
Voluntary inspection for wholesomeness-----	4	10
Periodic inspection of premises and operations-----	*	11
Prohibits introducing dead poultry into plant-----	*	15
Pertaining to merchandising		
Compulsory inspection of stores-----	*	8
Access to buildings for inspection-----	*	18
Misleading advertisements prohibited-----	*	11
Sale by weight required-----	*	8
Certain methods of handling fresh poultry-----	*	3
Records required-----	*	7
Records open for inspection-----	*	8
Pertaining to standards and grades		
State Departments of Agriculture authorized to establish and maintain standards and grades-----	14	16
State standards and grades compulsory-----	*	5
State standards and grades voluntary-----	*	11
USDA grade designations-----	*	11
State grade designations-----	*	8

\*No comparative data.

CITY AND COUNTY LAWS AND REGULATIONS

TABLE 4.—Composite summary of important requirements in city and county laws and regulations, or those parts of city or county laws and regulations that apply specifically to poultry marketing.

City or county by region	Source or authority for information on local laws or regulations	General coverage of laws or regulations	Effective dates of laws or regulations	Local agency responsible for enforcement of laws or regulations	Penalty for first violation	Compliance procedure
North Atlantic Region Allentown, Pa.*	City ordinances Bills No. 1186 and 982.	Governs the distribution and sale of meat (including poultry) in Allentown, Pa.	1919-1921	Health Department	\$100 fine or 90 days in jail.	
Manchester, N. H.	"Regulations Governing Slaughtering, Inspection, and Sale of Meats and Meat Products," July 1, 1922.	Requires permit to keep or sell live poultry in any building. Sets forth sanitation and equipment requirements.	May 24, 1932	Dept. of Health	Fine not exceeding \$10.	
New York, N. Y.	1. "A Local Law of The City of New York, In Relation To Poultry." (Chapter 36-Title B, Article 5). 2. Sections 148 and 148A, Part 7 of Sanitary Code, "Additional Regulations for Establishments Engaged in Eviscerating Poultry." 3. Amendment #271-1940, "Sanitary Code."	1. Requires license to buy or sell live poultry, the weighing and inspection of live poultry received at the terminal live market. 2. Requires separate room for eviscerating and certain equipment, facilities, and sanitation practices. 3. Restricts sale of processed poultry, and requires inspection of processed poultry offered for sale, sold, or held.	1. July 2, 1942 2. Oct. 9, 1950	1. Dept. of Markets 2. Dept. of Health	1. Not more than \$250 fine, or not over 30 days imprisonment, or both. Not over \$20.	1. Hearing
Providence, R. I.	"Rules and Regulations Regarding Keeping and Slaughtering Poultry."	Requires certain sanitary practices and equipment in processing plants.				
Syracuse, N. Y.	"Sanitary Code Regulating The Distribution of Poultry." (Chapter 5, Section 3). November 1953. Re-enacted March 29, 1954 (Chapter 5, Section B).	Requires permit to buy or sell poultry, and for inspection. Sets forth sanitation, equipment, and operational requirements in processing plants. Re-enactment (amendment) repeal Regulates 41 to 75 inclusive of Chapter 5 of the Sanitary Code.	Mar. 29, 1954	Dept. of Health	Not more than \$100 or not more than 100 days imprisonment, or both.	Hearing
East North Central Region Chicago, Ill.	Chapter 95, Section 95-29 of Chicago Municipal Code. "Slaughtering, Handling and Sale (at Retail) of Poultry and Other Live Powl."	Requires license to keep, sell, or process poultry. It sets forth sanitation, equipment, and operating requirements for processing plants.	Jan. 1, 1951	Dept. of Health	License revoked.	Time to correct condition
Cincinnati, Ohio	"Board of Health Regulation—City of Cincinnati." (Regulation No. 54).	Governs the slaughter, dressing, and sale of poultry in the city of Cincinnati.	Jan. 1, 1953	Board of Health	Penalties provided by Section 4414 of the General Code of Ohio.	Time to correct condition
Cleveland, Ohio	City Ordinances—Sections 799 thru 799-37 "Inspection of Live and Dressed Poultry," "Places For Killing of Fowl or Game," and "Places For The Keeping of Fowl or Game."	Requires license to sell or slaughter poultry. Provides sanitary requirements for keeping or slaughtering poultry.	Dec. 20, 1940	Dept. of Health and Public Welfare	Not over \$200 fine.	Appeal and hearing
Columbus, Ohio	Rules and regulations of the Columbus Board of Health.	Defines food processing, handling, and selling establishments. Sets forth certain sanitation, equipment and operating requirements for establishments holding poultry for slaughter, processing, or sale.	Jan. 1, 1949	Board of Health	Not over \$100 fine.	Hearing and time to correct condition
Dayton, Ohio	"The Code of General Ordinances of the City of Dayton. (Section 728-1.)"	Requires permit to process, inspection of premises, and the maintenance of certain standards of operation, sanitation, equipment.	Nov. 12, 1952	Division of Health	Not less than \$50 nor more than \$500 fine; or from 10 days to 2 mos. imprisonment, or both.	

See footnotes at end of table.

TABLE 4.—Composite summary of important requirements in city and county laws and regulations, or those parts of city or county laws and regulations that apply specifically to poultry marketing.—Continued

City or county by region	Source or authority for information on local laws or regulations	General coverage of laws or regulations	Effective dates of laws or regulations	Local agency responsible for enforcement of laws or regulations	Penalty for first violation	Compliance procedure
East North Central Region—Continued East St. Louis, Ill.	1. "Food and Drink Ordinance and Rules and Regulations." 2. Amendment to Section 6, item 14, of Ordinance 311, City of East St. Louis.	1. Regulates the inspection, grading, regrading, and placarding of poultry stores. Provides sanitary requirements for such stores. Requires permit to operate poultry store. 2. Requires poultry—dressed or ready-to-cook—originating from USDA approved plants, or approved by the East St. Louis Health Officer.	June 1953	Board of Health	Not over \$200 fine	Time to correct condition
East North Central Region Kansas City, Mo.	"Ordinance Requirements for Poultry Establishments." (Sections 19-1, 4, 5, 5E, 6, through 6E, 70 through 73.)	Prohibits sale of unwholesome poultry. Requires inspection of slaughterhouses. Sets forth certain operation, sanitation, and equipment requirements.		Health Department		
Springfield, Mo.	Council Bill No. 13853. General Ordinance No. 844.	Requires license and permit to operate poultry slaughterhouses. Sets forth sanitation, equipment, and operating requirements.	Feb. 20, 1953	Dept. of Health & Sanitation	Fine of between \$10 and \$200.	Hearing
St. Louis, Mo.	1. City Charter of St. Louis, under nuisance abatement. 2. A voluntary achievement award system for sanitation in poultry and fish markets developed by the Health Commissioner.	1. Prohibits operation of plant when it becomes a nuisance. 2. Sets forth sanitation, operation, and equipment requirements by which a voluntary achievement award can be made to poultry establishments.	2. Jan. 1, 1952	2. Dept. of Public Welfare, Division of Health		
South Atlantic Region District of Columbia	1. "Laws and Regulations Relating to Food." (Form 3 H.D.B.S.) 2. "Regulations for the Government of Establishments in the District of Columbia Concerning Feeding, Killing, and Sealing Poultry." (C. O. 300, 371.)	1. Requires sanitary operations when poultry is slaughtered and prevents sale or transportation of unwholesome poultry. 2. Requires permit to process or sell poultry. Sets forth sanitation, equipment, and operating requirements for poultry plants and places of sale.	1. July 1, 1938 2. Nov. 25, 1940	1. District Bd. of Health	1. Fine varies between \$1 and \$25. 2. Not over \$40 fine.	2. Appeal
South Central Region Little Rock, Ark.	Ordinance No. 8879. "An Ordinance Regulating the Type of Construction of Poultry and Rabbit Dressing Plants, The Methods of Slaughtering Therein—"	Sets forth sanitation, equipment, and operating requirements in processing plants. Requires permit to slaughter.	Apr. 7, 1952	Board of Health	Not over \$100 fine.	Hearing
Louisville and Jefferson County, Ky.	Chapter IV. "Requirements for Establishments Where Poultry or Rabbits Are Kept and Processed for Food Purposes." Rule 4.	Sets forth sanitation, equipment, and operating requirements for processing, or sales establishments or rooms for the storage, transportation, or displaying of processed poultry.	Feb. 21, 1952	Bd. of Health		
Western Region Phoenix, Ariz.	City of Phoenix, Ordinance No. 5659.	Requires license to distribute or sell food products, including poultry. Sets forth certain sanitation and operating requirements.	Dec. 31, 1950	Board of Health	Suspension of license	Appeal
Berkeley, Calif.	City of Berkeley, Ordinance No. 1210-N. S. as amended by Ordinance 1300-N. S., 1778-N. S., 1868-N. S. and 2669-N. S.	Certificate required to maintain or operate any place where food, including poultry, is sold, processed, packed, or stored. Sanitation and operating requirements set forth for poultry slaughter houses.	Mar. 2, 1945	Board of Health	Not over \$300 fine, or not over 60 days imprisonment, or both.	
Fresno, Calif.	Ordinance No. 3602. "An Ordinance Regulating The Transportation, Slaughter, and Sale of Rabbits and Poultry in the City of Fresno."	Requires permit to transport, slaughter, store, or sell poultry. Requires sanitary practices and facilities where poultry is transported, slaughtered, stored, or sold.	Oct. 29, 1949	Dept. of Health	Not over \$299 fine, or not over 90 days imprisonment, or both.	



TABLE 4.--Composite summary of important requirements in city and county laws and regulations, or those parts of city or county laws and regulations that apply specifically to poultry marketing--Continued

City or county by region	Source or authority for information on local laws or regulations	General coverage of laws or regulations	Effective dates of laws or regulations	Local agency responsible for enforcement of laws or regulations	Penalty for first violation	Compliance procedure
Western Region-- Continued Los Angeles County, Calif.	1. Ordinance No. 4722, relating to health. (Amendment to Ordinance No. 3275.) 2. Ordinance No. 3713, relating to the inspection of dissected poultry. (Addition to Ordinance No. 3275.)	1. Requires permit to sell or process poultry. 2. Processing plants having permits may use inspection service.	1. Aug. 23, 1946 2. May 11, 1951	Health Department.		1. Appeal and time to correct condition
San Bernardino County, Calif.	1. Ordinance No. 672, amending Ordinance No. 327 of the "Health Code." 2. Ordinance No. 682, adding sections to Ordinance No. 327.	1. Permit required to slaughter poultry. 2. Provides for voluntary inspection for wholesomeness.	1. June 1951 2. Nov. 1951	Health Department.	1. Permit suspended	
Santa Clara County, Calif.	Supplement to Santa Clara County Ordinance 499, "Rules and Regulations For Regulating The Slaughtering, Dressing, Eviscerating, Preparing For Sale of Rabbits, Fowl, and Game Birds."	Sets forth sanitation, equipment, and facility requirements for poultry processing rooms or buildings.		Health Department.		
Tulare County, Calif.	Ordinance No. 346.	Requires permit to sell or process poultry. Sets forth sanitation and equipment requirements.	Jun. 3, 1947	Health Department.	Not over \$500	Hearing and appeal
Portland, Oregon	1. Amendment to the Portland, Oregon Meat Inspection Ordinance, Article 12 of Health and Sanitation Code, City of Portland. 2. Minimum sanitary and marking requirements for poultry and rabbit slaughtering and processing establishments.	1. Requires dealers to be licensed. 2. Sets forth sanitation, equipment, and operating requirements for processing and marking poultry.	1. Aug. 13, 1953 2. Jul. 1, 1954	Dept. of Public Utilities, Bureau of Health	1. Not over \$500 fine, or not over 6 mos. imprisonment, or both.	1. Appeal
Logan, Utah	"Regulations Governing The Operation of Turkey and Poultry Dressing Plants." Authority Chap. 2, Section 1, Par. 1, 2 and 6, Laws of Utah, 1943.	Sets forth sanitation, equipment, and operating requirements for poultry processing plants.	Aug. 21, 1952	Health Department		
Ogden, Utah	1. Ordinance #331, amending Section 25-51 Revised Ordinance of Ogden City, Utah, 1933. 2. Ordinance #364, amending Chapter 25, Revised Ordinances of Ogden City, Utah, 1933.	1. Requires permit to sell or slaughter meat products, including poultry. Requires inspection and identification of product. 2. Sets forth certain sanitary requirements for drawing and eviscerating poultry.	1. Sep. 6, 1949 2. Oct. 18, 1950	Board of Health		
Salt Lake City, Utah	"An Ordinance Amending Section 934 of Chapter IX and Section 3658 of Chapter XXXV, of the Revised Ordinances of Salt Lake City."	Permit and license and approved inspection are required for selling and slaughtering poultry within city limits or to bring processed poultry into city limits.	Jan. 11, 1949	Board of Health		
Utah County, Utah**	Under Authority of Section 10, Utah County Ordinance, "Sanitary Code for the Inspection of Meat and Meat Products," 1952.	Requires permit to sell or slaughter poultry within the county, or to bring processed poultry into county. Sets forth sanitation, equipment, operation, inspection, and labeling requirements for poultry processing plants.	May 14, 1952	Health Dept. of Utah County.	Guiltily of misdemeanor.	
Seattle, Wash.	Ordinance No. 80028, "An Ordinance Regulating The Preparation, Labeling, Sale, and Processing of Poultry Intended For Human Consumption."	Requires license for wholesale or retail sale of poultry. Sets forth sanitation and equipment requirements for poultry selling and processing establishments and the labeling of processed poultry.	Jul. 1, 1951	Dept. of Public Health.	Not over \$300 fine, or not over 90 days imprisonment, or both.	Appeal
Spokane, Wash.	"Meat Ordinance C12692." Relating to meat, fish, game, poultry, and meat food products in City of Spokane.	Requires permit to operate a wholesale or retail meat shop. Sets forth sanitation, equipment, and operation requirements for meat establishments. Meat is defined to include poultry.	July 15, 1953	Health Department.	Not over \$300 fine, or not over 90 days imprisonment, or both.	Appeal

Tacoma, Wash.	Ordinance No. 14536. An ordinance relating to poultry, repealing Ordinance No. 9786.	Requires wholesale and retail meat shops to be licensed. Sanitation, equipment, operating and inspection requirements are set forth.	July 10, 1952	Health Department	Not over \$300 fine, or not over 90 days imprisonment, or both.	Appeal
Yakima, Wash.	Ordinance No. A-202, "An Ordinance relating to the slaughtering of animals and fowls. (Repealing Ordinance No. A-23 and all other ordinances in conflict herewith.)"	Prohibits slaughter and processing of poultry in city limits without permit. Sets forth sanitation and operating requirements for slaughter of poultry.	Sep. 13, 1917	Dept. of Health.	Not over \$100 fine, or not over 30 days imprisonment.	Hearing

\*In addition to Allentown, Pennsylvania, it has been stated that 15 other cities in Pennsylvania (Pittsburgh, Erie, Wilkes-Barre, Scranton, Kingston, Lancaster, York, Reading, Coatesville, Philadelphia, Pottstown, Bristol, Ardmore, and Chester) have similar ordinances. However, no response was received on inquiries for copies of the ordinances for this summarization.

\*\*All cities in Utah County.

TABLE 5.--Composite summary of important requirements in city and county laws and regulations, or in those parts of city and county laws and regulations which apply specifically to poultry marketing<sup>1</sup>, 1946 and 1954.

City or county by region and by State	Pertaining to buying, selling, and transportation																				
	Dealer's license		Feddler's license		Cost of dealer's license		Certificate, license, or bond carried	Proof of ownership carried in transit		Sanitation requirements for vehicles	Prohibition of transport of diseased poultry	Prohibition of importation of diseased or dead poultry	Regulates imported poultry		Records required	Records open for inspection	Business day limited		Sales by weight required		
	(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)	(14)	(15)	(16)	(17)	(18)	(19)		
North Atlantic Region	1954	1954	1954	1954	1954	1954	1954	1954	1954	1954	1954	1954	1954	1954	1954	1954	1954	1954	1954	1946	
Allentown, Pa.	X																				
Manchester, N. H.	X		\$1-\$1																		
New York, N. Y.	X		25-100																		
Syracuse, N. Y.	X		5		X																
Providence, R. I.																					
East North Central Region																					
Chicago, Ill.	X		35¢up																		
E. St. Louis, Ill.	X																				
Cincinnati, Ohio	X	X	15-210																		
Cleveland, Ohio	X	X	5																		
Columbus, Ohio	X	X	5-10																		
Dayton, Ohio	X																				
West North Central Region																					
Kansas City, Mo.	X		35																		
Springfield, Mo.																					
St. Louis, Mo.																					
South Atlantic Region																					
District of Columbia	X																				
South Central Region																					
Little Rock, Ark.																					
Louisville and Jefferson County, Ky.																					
Western Region																					
Bloomington, Ind.	X		50																		
Berkeley, Calif.	X	X																			
Fremont, Calif.	X	X																			
Fresno, Calif.	X	X																			
Logan, Wash., Calif.	X																				
Los Angeles, Calif.	X	X	10-50																		
Oakland, Calif.	X	X																			
Orange County, Calif.	X	X																			
Pasadena, Calif.	X	X																			
Richmond, Calif.	X	X																			
Sacramento, Calif.	X	X																			
San Bernardino, Calif.	X	X																			
San Jose, Calif.	X	X																			
San Francisco, Calif.	X	X	1																		
San Francisco, City and County, Calif.	X	X	23-105																		
Los Angeles County, Calif.	X	X	10																		
San Bernardino County, Calif.	X	X																			
San Diego County, Calif.	X	X																			
Santa Clara County, Calif.	X	X	10																		
Tulare County, Calif.	X	X	5																		
Portland, Oregon	X	X																			
Logan, Utah	X	X	25																		
Ogden, Utah	X	X	1																		
Salt Lake City, Utah	X	X	25																		
All cities in Utah County, Utah	X	X	25																		
Seattle, Wash.	X	X	15-250																		
Spokane, Wash.	X	X	2																		
Tacoma, Wash.	X	X	15-50																		
Yakima County, Wash.	X	X																			

<sup>1</sup> Not all birds inspected.



TABLE 5.--Composite summary of important requirements in city and county laws and regulations, or in those parts of city and county laws and regulations which apply specifically to poultry marketing, 1946 and 1954--Continued

City or county by region and by State	Pertaining to buying, selling, and transportation (continued)				Pertaining to processing						
	Prohibits sale of poultry not properly dressed (14)	Access to bldgs. and containers for inspection (15)	Inspection prior to delivery or sale (16)	License, or permit to process (17)	Cost of license to process (18)	Plant approval required (19)	Sanitation, equipment, and operating requirements (20)	Excesses, Soaking prohibited (21)	Records open for inspection (22)	Access to bldgs. and containers for inspection (23)	Ante-mortem inspections required (24)
<b>North Atlantic Region</b>											
Allentown, Pa-----	1954	1954	1954	1946	1954 dollars	1954	1954	1954	1954	1954	1954
Manchester, N. H.-----		X		X	\$1	X	X			X	
New York, N. Y.-----		X	X	X	25-50	X	X	X	X	X	X
Syracuse, N. Y.-----	X	X		X		X	X			X	
Providence, R. I.-----											
<b>East North Central Region</b>											
Chicago, Ill.-----		X		X	35	X	X	X	X	X	
E. St. Louis, Ill.-----				X		X	X				
Cincinnati, Ohio-----				X		X	X	X			
Cleveland, Ohio-----	X			X	15-70	X	X	X			
Columbus, Ohio-----		X		X	50	X	X	X			
Dayton, Ohio-----				X	5-10	X	X	X			
<b>West North Central Region</b>											
Kansas City, Mo.-----		X		X	35	X	X	X		X	
Springfield, Mo.-----		X	X			X	X			X	
St. Louis, Mo.-----											
<b>South Atlantic Region</b>											
District of Columbia				X		X	X			X	
<b>South Central Region</b>											
Little Rock, Ark.-----				X		X	X			X	
Louisville and Jefferson County, Ky.-----											
<b>Western Region</b>											
Phoenix, Ariz.-----		X		X	50	X	X	X		X	
Berkeley, Calif.-----		X		X		X	X	X		X	
Fresno, Calif.-----				X		X	X	X		X	
Long Beach, Calif.-----	X			X		X	X	X		X	
Los Angeles, Calif.-----		X	X	X		X	X	X		X	
Oakland, Calif.-----		X		X		X	X	X		X	
Orange County, Calif.-----		X		X		X	X	X		X	
Pasadena, Calif.-----		X		X		X	X	X		X	
Richmond, Calif.-----		X		X		X	X	X		X	
San Bernardino, Calif.-----		X		X		X	X	X		X	
San Jose, Calif.-----		X		X		X	X	X		X	
San Francisco, City and County, Calif.-----		X	X	X	5-25	X	X	X		X	
Los Angeles County, Calif.-----		X	X	X	23-105	X	X	X		X	
San Bernardino County, Calif.-----		X		X	10	X	X	X		X	
San Diego County, Calif.-----		X		X		X	X	X		X	
Santa Clara County, Calif.-----		X		X	10	X	X	X		X	
Tulare County, Calif.-----		X		X		X	X	X		X	
Portland, Oregon-----		X		X		X	X	X		X	
Lebanon, Utah-----		X		X	25	X	X	X		X	
Utah-----		X		X	1	X	X	X		X	
Salt Lake City, Utah-----		X	X	X	25	X	X	X		X	
All cities in Utah County, Utah-----		X	X	X	250	X	X	X		X	
Seattle, Wash.-----		X		X	2	X	X	X		X	
Spokane, Wash.-----		X		X	250	X	X	X		X	
Tacoma, Wash.-----		X		X		X	X	X		X	
Tukwila County, Wash.-----		X		X		X	X	X		X	

1 Not all birds inspected.



TABLE 6.--Summary of principal provisions in city and county poultry marketing laws and regulations, 1946 and 1954, listed in table 5.

Requirement	Cities and counties having requirements in	
	1946	1954
	Number	Number
<b>Pertaining to buying, selling, and transportation</b>		
Dealer's license-----	8	36
Peddler's license-----	*	11
Number stipulating cost of license-----	5	22
Certificate, license, or bond carried-----	*	1
Proof of ownership carried in transit-----	0	1
Sanitation requirements for vehicles-----	*	20
Prohibits sale or transportation of diseased poultry-----	*	29
Prohibits importation of diseased or dead poultry-----	*	12
Regulates imported poultry-----	0	23
Records required-----	*	6
Records open for inspection-----	*	5
Business day limited-----	3	7
Sales by weight required-----	1	3
Prohibits sale of poultry not properly dressed-----	*	3
Access to buildings and containers for inspection-----	*	24
Inspection prior to delivery or sale-----	1	12
<b>Pertaining to processing</b>		
License or permit to process-----	8	38
Number stipulating cost of license-----	*	20
Plant approval required-----	*	37
Sanitation, equipment, and operating requirements-----	*	43
Excess soaking prohibited-----	*	10
Records open for inspection-----	*	4
Access to buildings and containers for inspection-----	*	28
Ante- or post-mortem inspections required-----	*	11
Voluntary inspection for wholesomeness-----	*	8
Periodic inspection of premises and operations-----	*	38
Prohibits introducing dead poultry into plant-----	*	27
<b>Pertaining to merchandising</b>		
Inspection prior to displaying-----	*	14
Compulsory inspection of stores-----	*	18
Access to buildings for inspection-----	*	14
Misleading advertisements prohibited-----	*	5
Sale by weight required-----	*	2
Certain methods of handling fresh poultry-----	*	9
Records required-----	*	3
Records open for inspection-----	*	1
<b>Pertaining to standards and grades</b>		
USDA grade designations required-----	*	3

\*No comparative data.





